48822 rev1_Layout 1 03/05/2012 09:10 Page 1

FP48822 MUK Rev 1

morphy richards soupmaker

up to* 2 year guarantee
*Upon registration with Morphy Richards (UK & ROI only)

Please read and keep these instructions for future use

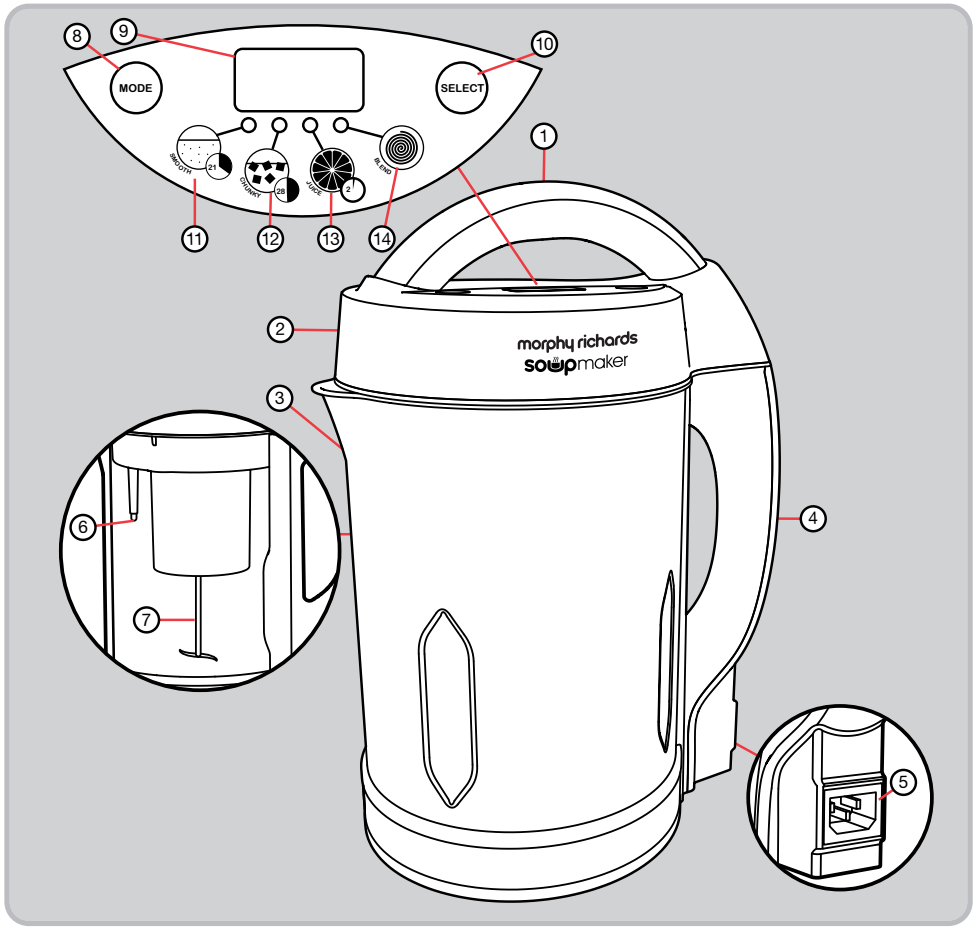
48822

For competitions, product hints and tips and more join us at
www.morphyrichards.co.uk/blog
www.facebook.com/morphyrichardsuk
www.twitter.com/loveyourmorphy

www.morphyrichards.com

* Register online for your 2 year guarantee. See the back of this instruction book for details. (UK and Ireland customers only)

Product overview



Features

(1) Lid Handle
(2) Lid
(3) Jug
(4) Jug Handle
(5) Power Socket
(6) Over Fill Sensor
(7) Mixing Blade
(8) Mode Button
(9) LED Screen
(10) Select Button
(11) Smooth Function Indicator
(12) Chunky Function Indicator
(13) Juice Function Indicator
(14) Blend Function Indicator

Introduction

Thank you for your recent purchase of the Morphy Richards Soup Maker. Please read this instruction booklet carefully before you use your Soup Maker for the first time.

We've designed your Soup Maker so that it's quick and easy to make homemade soup to your own individual taste, with minimum fuss. All you have to do is place the ingredients needed for your favourite recipe inside your Soup Maker, then it's as simple as selecting either the smooth or chunky soup setting, depending on your preference. A short wait while your Soup Maker blends and gently cooks the ingredients for perfectly delicious homemade soup. It really couldn't get any simpler!

Remember to visit www.morphyrichards.co.uk to register your product's two year guarantee.

Contents

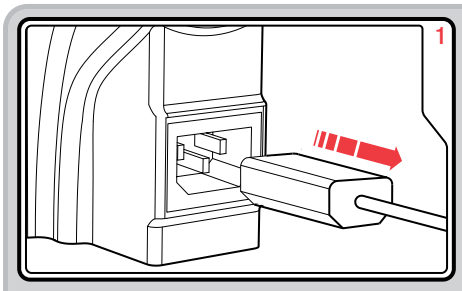
Features 2
Product Overview 2
Introduction 3
Before first use 4
How to use your Soup Maker 4
Using your Soup Maker 5
LED Screen 5
The benefits of homemade soup 6
What makes your Soup Maker so special? 6
A dream to clean 6
Any questions? 7
Notes 8
Recipes 9
Recipes - Soup 10
Recipes - Smoothies and milkshakes 14
Contact us 15
Health and safety 15
Guarantee 16

Before first use

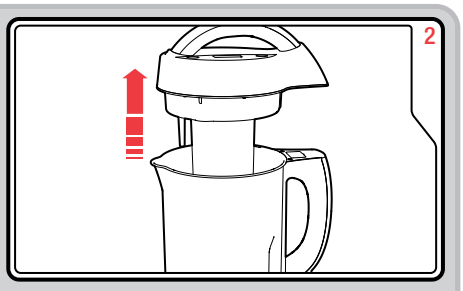
It is important to clean your Soup Maker before first use or if it has not been used for a long period of time. See the 'Dream to clean' section for more information.

When you first use your Soup Maker you may notice some smoke/vapour emitting from the Lid, this is normal and is simply grease that is used on some parts of the appliance applied during the manufacturing process. After using a few times this will stop.

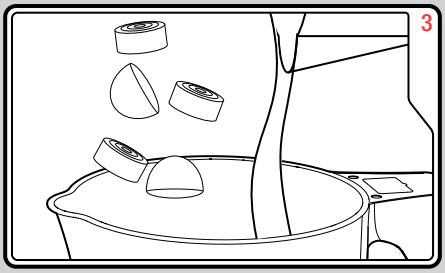
How to use your Soup Maker



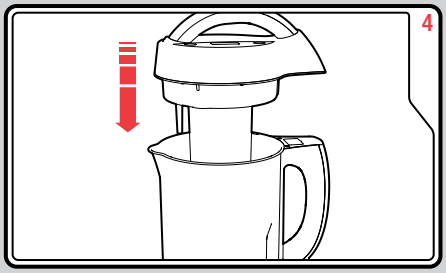
Ensure the Soup Maker is unplugged from the mains.



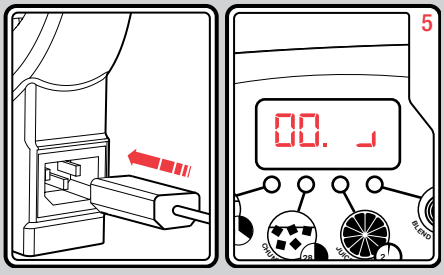
Remove the Lid (2), be careful not to touch the Mixing Blade (7).
WARNING: Sharp Blades



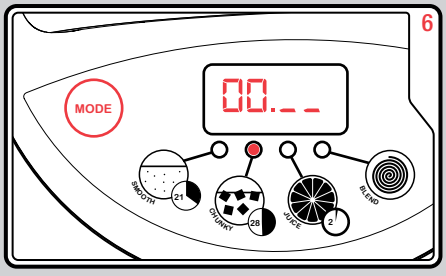
Place all the ingredients into the Jug (3). Add the liquid last, filling up to between the max and min lines marked on the Jug.



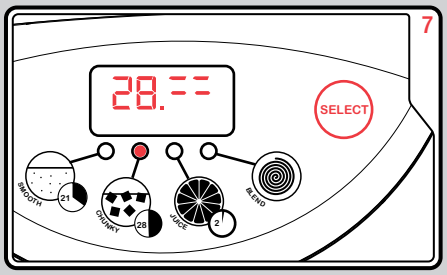
Place the Lid back onto the Jug ensuring it is securely in place.



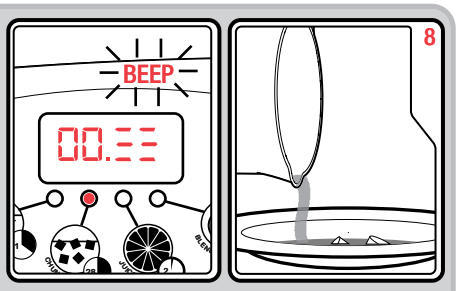
Plug into the mains. The LED Screen (9) will illuminate.



Press the Mode Button (8) to select the programme. The icon will illuminate.



To start the Soup Maker, press the Select Button (10). The Soup Maker will beep and begin the cooking process. The cooking time will be displayed and start to count down.



When finished, the Soup Maker will beep. Unplug from the mains, remove the Lid and pour the fresh soup into a bowl.

Using your Soup Maker

Your Soup Maker has 4 programmes.

Select your choice of programme:

Smoothly does it... (11)

The smooth soup programme is perfect for delicious soup recipes requiring a smooth consistency, such as roast tomato & basil soup. The programme ensures the ingredients are blended to the right consistency and gently cooked at the right temperature. The programme lasts for 21 minutes and then your soup is ready to serve & enjoy!

Get chunky! (12)

The chunky soup programme is perfect for rustic soup recipes requiring a chunkier consistency, such as winter lamb & lentil broth. The
programme allows the ingredients to be heated for longer to ensure the chunky ingredients are fully cooked. The programme lasts for 28 minutes, and then your soup is ready to serve & enjoy! For chunky soup there is no blending process, just heating. It is therefore recommended that you cut any vegetables into small dice sized pieces. If your soup is a little too chunky after cooking, select the blend function to gain your desired consistency.

Juice it! (13)

The juice setting on the Soup Maker is ideal for making smoothies or milkshakes from fresh ingredients. The programme lasts for 2 minutes before your drink is ready to serve. The juice setting does not heat the ingredients, so its perfect for ice cold drinks in hot weather.

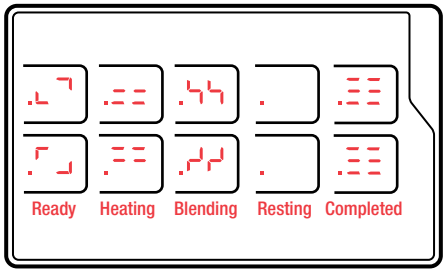
Note: Do not place ice cubes in the Soup Maker.

A perfect blend! (14)

The blend setting allows you to further blend the soup to your desired consistency, if required. This function works without additional heating of the soup.

To access this function after cooking, you will need to unplug your Soup Maker before replugging into the mains. This resets the Soup Maker, allowing you to select the Blend Setting with the Mode Button. When highlighted, press and hold the Select Button (10) to blend the contents of the Jug.

LED Screen (9)



Your Soup Maker utilises 3 different processes to create fresh soups and drinks; heating, resting and blending. Each of these process; are highlighted during the programme with a small animation on the LED Screen.

Ready

When the Soup Maker is first switched on, the Soup Maker will display this setting.

Heating

The heating animation will appear in motion when the Soup Maker is heating the contents of the Jug.

Blending

The blending animation will be displayed when the Mixing Blade is in use. When switching from heating to blending the Soup Maker will make a single audible beep.

Resting

During the programmes the Soup Maker will occasionally 'rest,' at which point no animation will be shown. This is normal.

Note: During the resting period do not lift the Lid (2) as this will void the programme. Once the process is completed the soup maker will beep three times and the screen will display the 'completed' icon.

The benefits of homemade soup

Homemade soup tastes great, costs so little and is a healthy, sustaining meal.

Scratch it!

Scratch cooking is the best way to prepare wholesome food that the whole family loves. It gives you complete control over the food you eat, because it involves cooking from the most basic ingredients and helps you to avoid all the preservatives, flavourings and other additives found in processed foods.

Batch it!

Batch cooking is great because it allows you to cook up a batch of wholesome food and pack it away in meal-sized portions that can be refrigerated or frozen, locking away all the taste and nutrients ready to enjoy later in the week.

Don't waste it!

In the UK we waste up to 8.3 million tonnes of food every year, most of which could have been eaten. Whether its forgotten chicken from Sunday lunch or a lonely tomato tucked away at the back of the fridge, you can always rustle-up a fantastic homemade soup recipe using the leftover food loitering around your kitchen that would normally go to waste.

Soup Nutrition

Homemade soup couldn't be better for you, and depending on the recipe can provide a full range of health-giving nutrients including vitamins, minerals, carbohydrate and fibre. Best of all, homemade soup is simply delicious!

What makes your Soup Maker so special?

Works in a flash!

Making fresh homemade soup in the comfort of your own kitchen couldn't be quicker when using your Soup Maker. All you have to do is prepare your selected ingredients, transfer them into your Soup Maker and select your required style of soup – smooth or chunky. The smooth soup programme blends and gently cooks the soup in 21 minutes. The chunky soup programme takes just 28 minutes before it's ready to enjoy!

Keeping it simple

At Morphy Richards, we believe life shouldn't be complicated. That's why we've worked hard to make your Soup Maker as easy to use as possible. It really couldn't be simpler. All you have to do is select your desired programme with one press of a button and then walk away. In as little as 21 minutes you've got perfectly delicious homemade soup, cooked your way.

Space Saver

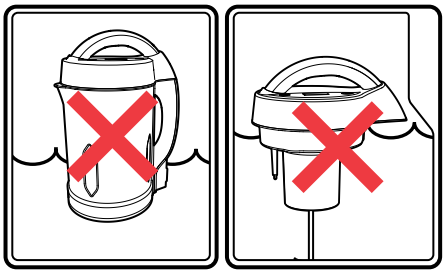
We know that space is a valuable commodity in your kitchen. Your Soup Maker is a compact size with a simple design so it fits easily on any work-top space.

A dream to clean

The Soup Maker is not dishwasher safe, but it is simple and easy to clean. After use, simply run the orange section of the lid incorporating the blending blade under warm water, and wipe with a sponge. The inside of the Soup Maker base can also be cleaned with warm soapy water and a sponge. If food is burned on, allow to soak and then wipe away with a sponge. Wipe the outside of the appliance with a soft, dry cloth.

Certain food types can burn if in contact with the base heating element. If this happens, fill the Soup Maker with hot soapy water and allow to soak for 15 minutes. Any burnt on food can then easily be removed with a coarse sponge cleaning pad. Do not use a metal scouring pad as this will scratch the base.

After cleaning, dry all parts thoroughly.



WARNING: DO NOT immerse the lid or jug in water, as this contains electrical components that can be damaged by water. Do not allow water to get onto the electrical connections. Dry thoroughly before use.

Any Questions?

If you have any burning questions about the use of your Soup Maker, check the list below where we have answered some of the more common frequently-asked-questions (FAQ's). If you require further help, please contact our Helpline: 0844 871 0960.

Does the heating function work when I remove the lid?

No. Removing the lid cuts the power to the unit for maximum safety. The heating function only activates when you have placed on the lid and selected either smooth or chunky soup programmes.

Can I remove the lid mid-cycle?

Yes, but the power will be immediately cut to the blending blade for your safety. Power will also be cut to the control panel, so you will need to start the programme again from the beginning, after replacing the lid.

Can I use my Soup Maker to make anything other than soup?

No. The 3 available programmes are set to make perfect soup and drinks from scratch. Follow the recipes and adapt them to your own taste.

Can I use uncooked meat in soup recipes made in my Soup Maker?

You should first cook meat separately before transferring into your Soup Maker with additional ingredients from your recipe, as the Soup Maker is only designed to gently heat the soup.

What is the capacity of my Soup Maker?

The capacity of your Soup Maker is 1.6litre. This is marked on the inside and outside of the base. Ensure you do not fill your Soup Maker above this line, otherwise the overfill detector will cut the power to the blending blade. If this happens, simply remove some of your ingredients so the 1 litre fill mark is not exceeded and wipe clean the Over Fill Sensor (6) on the Lid (2). Ensure your ingredients (including liquid) are above the 1.3L line, failure to do this will impair the blending function.

Can I change the times on the smooth and chunky soup settings?

No. The times for these settings are preset.

Can I reheat soup I have already made, or reheat tinned/carton soup?

No. The programmes are set to make perfect soup from scratch. The soup could burn to the base of the element causing damage to the product.

Can I make cold soups like Gazpacho in my Soup Maker?

Yes, but you will first need to cook the soup using either the chunky or smooth soup setting. Then simply allow to cool or refrigerate before enjoying.

What if my Soup Maker stops working?

Your Soup Maker is fitted with a safety thermostat, which cuts the power and stops the product from working to prevent overheating if it is used continuously on 3 or more cycles. If this happens, remove any food from the jug and allow the Soup Maker to cool for 30 minutes and you can continue making your soup.

If the blend function is used continuously for more than 20 seconds a safety cut out will cut the power to prevent overheating. When this happens wait for 10 seconds before reusing the blend function.

What if food burns on the base of my Soup Maker?

Due to the starch and sugars present in some foods, a slight burning may occur if they are placed in direct contact with the inside base of the jug. To prevent this, add half a cup of water or stock to the Soup Maker before placing in any solid ingredients. Then top up with the remaining liquid specified in your recipe.

Notes

Recipes

We have developed 11 recipes for you to use in your new Soup Maker, from rich hearty soups to refreshing milkshakes and smoothies.

The Chunky Setting (12) only cooks the ingredients, it will not chop them. If after cooking, the soup is a little too chunky for your taste, you can use the Blend Setting (14) to help break down some of the chunks.

To access this function, you will need to unplug your Soup Maker before replugging into the mains. This resets the Soup Maker, allowing you to select the Blend Setting with the Mode Button (8). When highlighted, press and hold the Select Button (10) to blend the contents of the Jug.

The recipes have been developed to fit within the minimum and maximum working levels of the Soup Maker (1.3-1.6L).

Basic Vegetable Soup

Preparation time: 5 minutes

Cooking time: 21 minutes

Setting: Smooth

Serves: 4

Ingredients:

- 700g assorted vegetables, diced (Bagged mixed vegetables from the supermarket is ideal)
- Water (filled to max mark)
- 2tsp instant chicken or vegetable stock
- Salt and ground black pepper

Method:

1. For a quick smooth soup fill the Soup Maker to the 1L mark with a selection of diced vegetables (using ready prepared chopped vegetables is ideal.)
2. Add the vegetable or chicken stock powder and fill to the max mark with water.
3. Select the smooth setting. Once the soup is ready, season to taste and serve.

Roast Tomato and Basil Soup

Preparation time: 10 minutes

Cooking time: 40 minutes

Setting: Smooth

Serves: 4

Ingredients:

- 8 very ripe tomatoes cut in half
- 2 red onions cut into wedges
- 1tbsp olive oil
- 4 garlic cloves
- 1 tbsp balsamic vinegar
- 2 tsp tomato puree
- 1 tsp brown sugar
- 10g fresh basil
- 750ml chicken stock, made from stock cubes

Method:

Pre-heat the oven to 200*c / gas 5

1. Place the tomatoes skin side up into a roasting tin with the red onion and garlic. Drizzle over the olive oil, balsamic vinegar and season with salt and milled pepper. Roast for 20 minutes until softened and slightly charred.
2. Carefully place the roasted tomatoes into the Soup Maker pour in the chicken stock, add the tomato puree, brown sugar, fresh basil.
3. Select the smooth setting. Once the soup is ready, season to taste and serve.

Butternut Squash, Chilli and Coconut Soup

Preparation time 15 minutes

Cooking time 30 minutes

Setting: Chunky

Serves 4

Ingredients:

- 600g butternut squash, de-seeded, peeled and cut into small cubes
- 1 medium onion, chopped
- 2 tbsp olive oil
- 1 tsp ground cumin
- 1 tsp fresh ginger
- 1 large red chilli, finely chopped, (remove the seeds for a milder taste)
- 3 garlic cloves, sliced
- 500ml vegetable stock, made from cube
- 200ml coconut milk
- Juice of 1 lime
- 10g fresh coriander

Method:

1. In a large frying pan heat the olive oil and fry the butternut squash for 2-3 minutes, stirring every so often.
2. Add the ground cumin, chilli, garlic and onion; continue to cook for a further 5 minutes until the ingredients start to soften.
3. Transfer to the Soup Maker and add the remaining ingredients, mix ingredients together with a spoon or spatula to evenly distribute.
4. Place the lid on the jug and select the chunky setting.
5. Once ready season to taste and serve. If you would like a smooth soup simply press the blend button until you have your desired consistency.

Really Quick and Easy Pea, Ham and Mint Soup

Preparation time 5 minutes

Cooking time 21 minutes

Setting: Smooth

Serves 4

Ingredients:

- 450g frozen peas
- 20g fresh mint, leaves only
- 200g quality cooked ham, chopped/shredded
- 800ml hot stock, from cube (chicken or vegetable)
- 20ml (4 teaspoons) olive oil
- 75ml (2 heaped tablespoon) crème fraiche

Method:

1. Place the peas, hot stock, mint and ham into the soup maker and select the smooth setting.
2. Season with a little salt and milled pepper add the olive oil and crème fraiche and using the blend button blend the soup again for 20 seconds and serve.

Chicken and Mushroom Soup

Preparation time: 20 minutes

Cooking time: 30 minutes

Setting: Smooth

Serves: 4

Ingredients:

- 500g left over chicken, shredded
- 350g mushrooms, thinly sliced
- 1 medium potato, finely cubed
- 10g parsley, chopped
- 650ml chicken stock, fresh or cubed
- 1 medium onion, finely chopped
- 2 tbsp olive oil
- 1 garlic clove, chopped
- 100ml whipping cream

Method:

1. In a large frying pan add the olive oil and fry the onion until soft, but not browned.
2. Add the garlic, mushrooms and continue to cook until the mushrooms have softened.
3. Transfer to the Soup Maker with the chicken stock, shredded chicken, parsley and potato. Select the smooth setting and simply wait for 21 minutes until the soup maker has finished.
4. Season with salt and milled pepper and serve with a drizzle of cream.

- NOTE: Using fresh chicken stock will improve the flavour of the soup.
- To make fresh chicken stock. Simply place the left over carcass in a medium pan, cover with water, add a vegetable stock cube, 5 peppercorns and a bay leaf. Bring to the boil then simmer for 1 hour. Strain through a fine sieve or muslin cloth.

Chinese Style Chicken and Sweetcorn Soup.

Preparation time: 20 minutes

Cooking time: 30 minutes

Setting: Chunky

Serves: 4

Ingredients:

- 320g sweetcorn, uncooked
- 1 red onion, finely chopped
- 250g cooked chicken, shredded
- 100g water chestnuts, thinly sliced
- 1 tsp fresh ginger, grated
- 750ml chicken stock
- 2tsp corn flour mixed with 1 tsp of water to form a paste
- 4 spring onions, finely chopped
- 1 red chilli, de-seeded and finely chopped
- 10g chopped coriander
- 200g hot cooked noodles

Method:

1. Place the chicken stock into the Soup Maker along with the sweetcorn kernels, red onion, water chestnuts, ginger, shredded chicken and pour in the cornflour paste, mix the ingredients together with a spoon or spatula to evenly distribute.
2. Select the chunky setting and leave until ready.
3. Divide the hot cooked noodles between serving bowls scatter over the chilli, spring onions and coriander. Pour the soup over the noodles and serve.

Winter Lamb and Lentil Broth

Preparation time 15 minutes

Cooking time 30 minutes

Setting: Chunky

Serves 4

Ingredients:

- 270g lamb, cut into very small pieces
- 2 tbsp olive oil
- 1 tbsp plain flour
- 1 medium onion, finely chopped
- 1 small carrot, finely chopped
- 1 potato, finely chopped
- 1 medium turnip, finely chopped
- 2 garlic cloves, chopped
- 1 tin of cooked lentils, drained (400g)
- ½ tsp chopped rosemary
- 2 bay leaves
- 650ml lamb stock, made from cube
- 1tsp Worcestershire sauce
- 1tbsp chopped parsley

Method:

1. In a large frying pan heat the olive oil and fry the lamb, onion, carrot, potatoes and turnip until the lamb has sealed and everything starts to brown.
2. Stir in the plain flour then add half of the lamb stock and remove from the heat.
3. Pour the lamb into the Soup Maker with the remaining stock and the last of the ingredients. Season with a little salt and milled pepper, mix ingredients together with a spoon or spatula to evenly distribute, select the chunky setting and leave until ready.

- NOTE: Alternatively you could use minced lamb and prepare in the same way.

French Style Pistou

Preparation time 15 minutes

Cooking time 30 minutes

Setting: Chunky

Serves 4

Ingredients:

- 1 courgette, diced
- 1 small potato, diced
- 1 small onion, diced
- 1 carrot, diced
- 1 tin of chopped tomatoes (400g)
- 50g petit pois
- 50g spaghetti, broken into pieces
- 50g French beans, cut into 1cm pieces
- 650ml of vegetable stock, from cube
- 1 tbsp tomato puree (mix into the stock)
- Pesto to serve
- Parmesan cheese to serve

Method:

1. Place ingredients into the Soup Maker, pour over the vegetable stock/ tomato puree mix, season with salt and milled pepper, mix ingredients together with a spoon or spatula to evenly distribute,
2. Select the chunky setting and simply wait for the Soup Maker to finish.
3. Serve straight away with a spoonful of pesto and freshly grated parmesan cheese.

Raspberry Smoothie

Preparation time: 5 minutes

Mixing time: 2 minutes

Setting: Juice

Makes: 1.5L

Ingredients:

- 900ml low fat raspberry yoghurt
- 300ml semi skimmed milk
- 300g raspberries (allow to thaw if frozen)

Method:

1. Place ingredients into the Soup Maker, stir thoroughly.
2. Select the juice setting and simply wait for 2 minutes until the Soup Maker has finished.
3. Serve straight away.

Strawberry and Pineapple Smoothie

Preparation time: 5 minutes

Mixing time: 2 minutes

Setting: Juice

Makes: 1.5L

Ingredients:

- 300g fresh strawberries
- 250g fresh pineapple
- 450g low fat strawberry yoghurt
- 150ml semi skimmed milk
- 1 scoop of vanilla ice cream

Method:

1. Prepare and de-stem the strawberries. Chop the pineapple into chunks.
2. Place ingredients into the Soup Maker, stir thoroughly.
3. Select the juice setting and simply wait for 2 minutes until the Soup Maker has finished.
4. Serve straight away.

Blueberry Milkshake

Preparation time: 5 minutes

Mixing time: 2 minutes

Setting: Juice

Makes: 1.5L

Ingredients:

- 300g fresh blueberries
- 350ml vanilla ice cream
- 450ml semi skimmed milk
- 4tbsp caster sugar
- 1 tsp vanilla extract
- ¼ tsp ground nutmeg

Method:

1. Place ingredients into the Soup Maker, stir thoroughly.
2. Select the juice setting and simply wait for 2 minutes until the Soup Maker has finished.
3. Serve straight away.

Contact us

Helpline

If you are having a problem with your appliance, please call our Helpline, as we are more likely to be able to help than the store you purchased the item from.

Please have the product name, model number and serial number to hand when you call to help us deal with your enquiry quicker.

UK Helpline: **0844 871 0960**
IRE Helpline: **1800 409 119**
Spares: **0844 873 0726**

Talk To Us

If you have any questions or comments, or want some great tips or recipe ideas to help you get the most out of your products, join us online:

Blog: **www.morphyrichards.co.uk/blog**
Facebook: **www.facebook.com/morphyrichardsuk**
Twitter: **www.twitter.com/loveyourmorphy**
Website: **www.morphyrichards.com**

Health and Safety

The use of any electrical appliance requires the following common sense safety rules.

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

WARNING: Danger to the person!

IMPORTANT: Damage to the appliance!

In addition, we offer the following safety advice.

Location

- This appliance is intended to be used in household and similar applications such as:

  farm houses;

  by clients in hotels, motels and other residential type environments;

  bed and breakfast type environments.

  It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- Always locate your appliance away from the edge of a worktop.
- Ensure that the appliance is used on a firm, flat surface.
- Do not use the appliance outdoors, or near water.

Mains Cable

- The mains cable should reach from the socket to the base unit without straining the connections.
- Do not let the mains cable hang over the edge of a worktop where a child could reach it.
- Do not let the cable run across an open space e.g. between a low socket and table.
- Do not let the cable run across a cooker or toaster or other hot area which might damage the cable.
- If the supply cable is damaged, it must be replaced with a special cable assembly available from the manufacturer or its service agent.

Personal Safety

- WARNING: To protect against fire, electric shock and personal injury, do not immerse cord, plug and appliance in water or any other liquid.
- WARNING: Avoid contact with moving parts.
- Extreme caution must be observed when moving an appliance with hot contents.
- Do not use product with wet or moist hands
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- WARNING: The mixing blades are very sharp. Handle with care when using and cleaning.
- Unplug the appliance from the outlet when not in use and before cleaning.

Children

- Never allow a child to operate this appliance.
- Children are vulnerable in the kitchen, particularly when unsupervised and if appliances are being used or cooking is being carried out.
- Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where the cannot see properly or should not be reaching.
- Children should be supervised to ensure that they do not play with the appliance.

Treating Scalds

- Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

Other Safety Considerations

- If the mains lead of this appliance is damaged do not use it. Telephone Morphy Richards helpline for advice.
- The use of accessory attachments not recommended by the manufacturer may cause damage to the unit.
- Do not place the appliance on or near heat sources such as gas or electric stove, ovens, or burners.
- Keep the appliance and the cable away from heat, direct sunlight, moisture, sharp edges and the like.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- When using the unit, ensure the lid is in place before switching on.
- Do not remove the lid until the blade has stopped.
- After one operation cycle, you must allow the appliance to cool down completely, then clean the appliance to prevent burning.
- Do not operate the appliance for making soup continuously.

Electrical Requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted by a qualified individual.

Note: The plug removed from the mains cable, if severed, must be destroyed as a plug with bared flexible cable is hazardous if engaged into a live socket outlet.

WARNING: THIS APPLIANCE MUST BE EARTHED.

Should the fuse in the mains plug require changing a 13 amp BS1362 fuse must be fitted.

FP48822 MUK Rev 1 05/12

Registering your 2 year guarantee

Your standard one year guarantee is extended for an additional 12 months when you register the product within 28 days of purchase with Morphy Richards. If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 1 year. To validate your 2 year guarantee register with us online at
www.morphyrichards.co.uk
Or call our customer registration line
UK 0844 871 0962
IRE 1800 409 119

N.B. Each qualifying product needs to be registered with Morphy Richards individually.

Please note that the 2 year guarantee is only available in the UK and Ireland. Please refer to the one year guarantee for more information.

Your 1 year guarantee

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 12 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown.

You may be asked to return a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions), the faulty appliance will then be repaired or replaced as appropriate and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced or repaired during the 1 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 1 year guarantee, the appliance must have been used according to the instructions supplied. For example, crumb trays should have been emptied regularly.

Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.

2 The appliance has been used on a voltage supply other than that stamped on the products.

3 Repairs have been attempted by persons other than our service staff (or authorised dealer).

4 The appliance has been used for hire purposes or non domestic use.

5 The appliance is second hand.

6 Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion

7 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.

8 Batteries and damage from leakage are not covered by the guarantee.

- This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer. Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.

Disclaimer

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of it's models at any time.

For electrical products sold within the European Community. At the end of the electrical products useful life, it should not be disposed of with household waste.

Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country

IF YOU ARE HAVING A PROBLEM WITH ONE OF OUR PRODUCTS, CALL OUR HELPLINE:

UK: 0844 871 0960
EIRE: 1800 409 119
SPARES: 0844 873 0726

morphy richards

The After Sales Division
Morphy Richards Ltd
Mexborough, South Yorkshire,
England, S64 8AJ

Helplines (office hours)
UK 0844 871 0960
Spare Parts 0844 873 0726
Republic of Ireland 1800 409 119
www.morphyrichards.com

CE